



Breakfast Tower

Breakfast in a pot. All the components of a traditional English breakfast are stacked into individual ramekins and topped with melted Herb and Garlic Whirl. Serve with a strong coffee to set yourself up for the day.

Ingredients

- 200g fresh tomatoes – chopped
- 8 slices of smoked ham
- 200g chopped mushrooms
- 4 slices of fried bread
- 200g scrambled egg
- 4 slices of Herb and Garlic Whirl™ Cheese

Makes 4 breakfast pots

Method

1. Divide the chopped tomato between the 4 ramekins, ensuring that the bottom of the ramekin pot is totally covered with tomato.
2. Ruffle 2 pieces of smoked ham on top of the tomatoes ensuring that the ham reaches the sides of the ramekins.
3. Lightly fry the mushrooms, drain and divide equally between the dishes.
4. Prepare some slices of fried bread and cut out to the shape of the ramekin dishes.
5. Place the circular discs of fried bread on top of the mushrooms.
6. Prepare the scrambled egg and divide equally between the four ramekins.
7. Top the breakfast pots with a slice of Herb and Garlic Whirl™.
8. Place the ramekins on a baking tray and place in the oven for 10-15mins to allow the product to warm through and the cheese to melt on top of the tower.